

AMENDMENTS TO THE SPECIFICATION:

Please add the following new paragraphs after the paragraph ending on line 19 of page 8:

--BRIEF DESCRIPTION OF THE DRAWINGS

Figure 1 shows the kinetics of degradation of the malic acid in the test wine at pH = 3.6, after inoculation of a freeze-dried preparation of *L. plantarum* CNCM I-2924.

Figure 2 shows the kinetics of degradation of the malic acid in the Buzet wine after inoculation with a freeze-dried preparation of *L. plantarum* CNCM I-2924.

Figure 3 shows the kinetics of degradation of the malic acid in the Buzet wine after inoculation of a freeze-dried preparation of *L. plantarum* DSM-9916.

Figure 4 illustrates the kinetics of degradation of the malic acid in wine after completion of the alcoholic fermentation and inoculation with strains *L. plantarum* DSM 9916 , *P. acidilactici* CNCM MA-18/5M and *Oe. oeni* EQ54 in the freeze-dried form.

Figure 5 illustrates the kinetics of degradation of the malic acid in wine after completion of the alcoholic fermentation and inoculation with strains *L. plantarum* CNCM I-2924 and *Oe. oeni* EQ54 in the freeze-dried form.

Figure 6 illustrates the cellular growth of the wine described in Figure 5, which after completion of the alcoholic fermentation and innoculation with strains *L. plantarum* CNCM I-2924 and *Oe. oeni* EQ54 in the freeze-dried form. --